

Michael's 820-1330

Lunch

APPETIZERS

REDBIRD WINGS4.95

Buffalo may have invented them, but we perfected them. Served with Naturally Fresh Ranch Dressing

ZUCCHINI PLANKS4.25

Hand-Breaded with Italian seasoning served with homemade Marinara Sauce

COURTHOUSE SHRIMP COCKTAIL ...6.25

Just what the Judge ordered. Texas Bay Shrimp served with Michael's Cocktail Sauce

BRUSCHETTA4.75

Diced Tomato, Green Onion, Fresh Basil and Extra Virgin Olive Oil served on crispy Italian Bread

ROASTED RED PEPPERS5.25

Roasted Red Peppers served with Hearts of Palm, Fresh Basil, and a dash of Extra Virgin Olive Oil

SOUP

SOUP DU JOUR2.00

BAKED FRENCH ONION SOUP3.25

Sweet Yellow Onions sautéed in a rich broth, topped with Melted Wisconsin Swiss Cheese and homestyle Italian Croutons

SALAD

MICHAEL'S SALAD5.95

Sliced Tomato and Red Bermuda Onion served with Wisconsin Dry Blue Cheese and our special Vinaigrette Dressing

TUSCAN CHICKEN SALAD6.95

Hand-diced Chicken Breast, Baby Lettuce, flame-roasted Red Peppers, roasted Eggplant and Tomato, tossed and served on a bed of Penne Pasta with Tuscan Bread

HONEY LIME CHICKEN SALAD7.25

Sliced grilled Chicken Breast, Spinach, Romaine Lettuce, Avocado, Artichoke Heart, Tomato, and Black Olives, tossed with Honey Lime Vinaigrette

BROCCOLI SALAD5.95

Flame-roasted Red Peppers, Fresh Broccoli, served with a delectable blend of Garlic, Lemon Juice, and Extra Virgin Olive Oil

WHITE ALBACORE TUNA SALAD6.95

Chunks of White Tuna served with a mixture of Romaine and Iceberg Lettuce with sliced Avocado, Boiled Egg, Tomato, Cucumber and Naturally Fresh Ranch Dressing

HAIL CAESAR SALAD5.95

With Grilled Chicken Breast6.95
Tossed Romaine and Bibb Lettuce with Parmesan Cheese and Caesar Dressing

DINNER SALAD2.00

Wedge of Iceberg Lettuce, Tomato, Bermuda Onion served with your choice of the following Dressings: Thousand Island, French, Extra Virgin Olive Oil Vinaigrette, Ranch

PASTA

We use only imported Italian Pasta
(Served with Soup du jour or House Salad)

FETTUCCHINE ALFREDO6.95

With Chicken Breast7.95

With Shrimp8.95

Just the right mixture of Heavy Cream, Imported Cheese and Seasonings, served over Fettuccine

LINGUINE & BROCCOLI7.50

Linguine, served with Broccoli, sautéed in Garlic and Extra Virgin Olive Oil

SPAGHETTI PRIMAVERA6.95

Spaghetti al dente, served with Vegetables sautéed in Garlic and Extra Virgin Olive Oil

SANDWICHES

All Sandwiches & Burgers are served with French Fries

BURGERS

All Burgers are 8oz Choice Ground Beef

MICHAEL'S BURGER	5.25	CHEESE BURGER	5.75
Stacked with Lettuce, Tomato, Pickles and topped with melted Blue Cheese		Stacked with Lettuce, Tomato, Pickles, Onion and your choice of American, Swiss, or Cheddar Cheese	
I.S.U. BURGER	5.00	BACON CHEESE BURGER	6.25
Grilled to perfection and stacked with Lettuce, Tomato, Pickles		Stacked with Lettuce, Tomato, Pickles, Onion, Hickory-smoked Bacon and choice of American, Swiss, and Cheddar Cheese	
POPEYE BURGER	5.95		
Topped with sautéed Spinach and Fetta Cheese			

RIBEYE STEAK SANDWICH	6.95	WHITE CHUNK TUNA MELT	5.95
Grilled Ribeye, topped with sautéed Onions, Mushrooms and melted Blue Cheese on Garlic French Bread		Albacore Tuna Salad grilled with melted Cheddar or American Cheese on Marbled Rye	
CHICKEN BREAST SANDWICH	5.95	TRADITIONAL CLUB SANDWICH	5.85
Char-Grilled and served with Lettuce, Tomato, Mayonnaise and Bar-B-Que Sauce		Ham, Turkey, Smoked Bacon, Swiss and American Cheese with Mayonnaise, Lettuce, Tomato on White Bread	
BREADED CHICKEN BREAST	6.25	VEGETABLE CLUB SANDWICH	6.25
Breaded Chicken Breast topped with roasted Red Peppers		Grilled Portabello Mushrooms, roasted Eggplant, flame-roasted Red Peppers, Lettuce, and Tomato on grilled Italian Bread with Mayonnaise	

ENTRÉE

All Entrées served with Soup du jour or House Salad

CHICKEN MEDITERRANEAN	7.25	PETIT FILET	9.95
Boneless Breast of Chicken sautéed with White Wine Garlic Sauce, Sweet Peas and Potato Medallions		Broiled, served with sautéed Mushrooms and a side dish of Mashed Potatoes	
LEMON CHICKEN	7.50	VEAL MARSALA	8.95
Boneless Breast of Chicken sautéed with Capers and Artichoke Heart in Lemon Butter Sauce		Sautéed Veal with Mushrooms and Marsala Wine Sauce served with a side dish of Mashed Potatoes	
CHICKEN VELASCO	7.95	VEAL LEMON	8.95
Boneless Breast of Chicken sautéed in Extra Virgin Olive Oil and White Wine, topped with Jalapeño Peppers and Potato Medallions		Sautéed Veal prepared with Capers and Artichoke Heart with White Wine and Lemon Butter Sauce, served with a side dish of Mashed Potatoes	
GRILLED CHICKEN BREAST	7.25		
Grilled Chicken Breast with sautéed Mushrooms and White Wine Sauce on a bed of Spinach			

BEVERAGES

Fresh-brewed 100% Arabica Coffee	1.25	Iced-Ted (free refills)	1.00
Fresh-brewed Decaffeinated Coffee	1.25	Soda	1.25
Tea	1.25		

We feature these fine Manufacturers:

Brownberry



MOORE'S

No pipe or cigar smoking

Dinner

APPETIZERS

REDBIRD WINGS5.95

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1/2 SLAB BABY BACK RIBS6.95

Roasted Baby Back Ribs served with Homemade Bar-b-Que Sauce

ZUCCHINI PLANKS5.25

Hand-Breaded with Italian seasonings served with homemade Marinara Sauce

CLAMS CASINO6.95

Clams topped with diced Red and Green Peppers and Onions smothered with Romano Cheese and Hickory-smoked Bacon

MICHAEL'S SHRIMP7.95

Lightly dusted Shrimp, oven-baked and served with sliced Zucchini, Artichoke and Black Olives drizzled with White Wine Lemon Butter

COURTHOUSE SHRIMP COCKTAIL ...7.25

Just what the Judge ordered. Texas Bay Shrimp served with Michael's Cocktail Sauce

BRUSCHETTA5.75

Diced Tomato, Green Onion, Fresh Basil and Extra Virgin Olive Oil served on crispy Italian Bread

SOUP

SOUP DU JOUR2.00

BAKED FRENCH ONION SOUP3.25

Sweet Yellow Onions sautéed in a rich broth, topped with Melted Wisconsin Swiss Cheese and homestyle Italian Croutons

SALAD

MICHAEL'S SALAD6.95

Sliced Tomato and Red Bermuda Onion served with Wisconsin Dry Blue Cheese and our special Vinaigrette Dressing

ROASTED RED PEPPERS6.95

Roasted Red Peppers and Hearts of Palm combined with Fresh Basil and a dash of Extra Virgin Olive Oil

TOMATO AND CUCUMBER SALAD ...6.50

Fresh Garden Tomato, Cucumber and Red Onion tossed and served with Fresh Basil and Extra Virgin Olive Oil

BROCCOLI SALAD6.75

Flame-roasted Red Peppers, Fresh Broccoli, served with a delectable blend of Garlic, Lemon Juice, and Extra Virgin Olive Oil

DINNER SALAD2.25

Wedge of Iceberg Lettuce, Tomato, Bermuda Onion served with your choice of the following Dressings: Thousand Island, French, Extra Virgin Olive Oil Vinaigrette, Ranch

PASTA

We use only imported Italian Pasta
(Served with Soup du jour or House Salad and Fresh Baked Bread)

FETTUCCHINE ALFREDO9.95

Just the right mixture of Heavy Cream, Imported Cheese and Seasonings, served over Fettuccine

LINGUINE VESUVIO11.95

Linguine served with strips of Chicken Breast sautéed with Garlic White Wine, Mushrooms and Green Onions

LINGUINE & BROCCOLI9.95

Linguine, served with Broccoli, sautéed in Garlic and Extra Virgin Olive Oil

PASTA MARINARA8.95

Spaghetti, Linguine or Pene pasta al dente served with homemade Marinara Sauce

ENTRÉE

All Entrées served with Soup du jour or House Salad and Fresh Baked Bread

CHICKEN MEDITERRANEAN	11.95
Boneless Breast of Chicken sautéed with Garlic, White Wine, Sweet Peas and served with Potato Medallions	
LEMON CHICKEN	11.95
Boneless Breast of Chicken sautéed with Capers and Artichoke Hearts in Lemon Butter Sauce served on a bed of Rice	
CHICKEN STIR-FRY	10.95
Sautéed Boneless slices of Chicken Breast with Fresh Vegetables served on a bed of Rice	
CHICKEN FLORENTINE	11.95
Grilled Chicken Breast topped with sautéed Mushrooms and White Wine Sauce on a bed of Spinach	
FILET MIGNON - 10oz	16.95
Hand cut, 21 day Choice Mid-Western Beef as you like it! Topped with sautéed Mushrooms and served with a baked Potato	
PEPPERCORN STEAK	17.95
Choice cut, served with Cognac Sauce and Fresh Peppercorn and a baked Potato	
NEW YORK STRIP - 14oz	16.95
Tender and broiled served with baked Potato	
MEDALLION OF VEAL	15.95
Tender Medallions of Veal sautéed in Extra Virgin Olive Oil, Garlic and White Wine Sauce served with Potato Medallions	
VEAL LEMON	14.95
Sautéed Veal prepared with Capers and Artichoke Heart with White Wine and Lemon Butter Sauce, served with mashed Potatoes	
PORK CHOP SICILIANO	13.95
Two choice cut Pork Chops sautéed in Lemon Butter Sauce and a touch of Oregano served with Potato Medallions	
PORK BLANCO VINO	13.95
Two choice cut Pork Chops sautéed in White Wine Garlic Sauce served with Potato Medallions	
STEAK STIR-FRY	11.95
Tender slices of Steak sautéed with Vegetables served on a bed of Rice	
FRESH SALMON IN LEMON BUTTER	13.95
Sautéed in Lemon Butter Sauce or Broiled, served with sautéed Vegetables	
WHITE FISH	12.95
White Fish in Garlic Sauce served with Potato Medallions	
LINGUINE BROCCOLI SHRIMP	14.95
Broccoli and Shrimp sautéed in Extra Virgin Olive Oil and a touch of Garlic on a nest of Linguine	
SHRIMP STIR-FRY	12.95
Sautéed Shrimp and Vegetables served on a bed of Rice	

BEVERAGES

Fresh-brewed 100% Arabica Coffee	1.25	Iced-Ted (free refills)	1.00
Fresh-brewed Decaffeinated Coffee	1.25	Soda	1.25
Tea	1.25		

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